

PANCETTA AND FRESH HERB

Crostini

makes 24 pieces

8	slices of pancetta (Italian bacon), diced	8
24	slices of French bread (baguette)	24
1	garlic clove, halved	1
½ cup	PASTENE Pure Olive Oil	125 mL
2 tbsp	fresh parsley, chopped	30 mL
1 tbsp	fresh chives, chopped	15 mL
⅓ cup	PASTENE Grated Romano Cheese	75 mL

- Preheat oven to 350°F (180°C).
- In a skillet, cook pancetta until crisp and reserve.
- Cut bread in slices (½ in./1 cm thick) and arrange on a baking sheet. Rub each slice with garlic.
- Mix olive oil with herbs. Spread oil mixture on bread slices. Top with pancetta and Romano cheese.
- Bake 7 to 10 minutes and serve hot.

WATERCRESS AND SUNDRIED TOMATO

Crostini

makes 12 pieces

½ cup	PASTENE Sundried Tomatoes in Oil	125 mL
2 tsp	PASTENE Pure Olive Oil	10 mL
1	bunch of watercress, washed and chopped	1
12	slices of French bread (baguette)	12
⅓ cup	PASTENE Grated Parmesan Cheese	75 mL

- Drain tomatoes well, reserving oil. Cut tomatoes in half.
- Heat olive oil in skillet over medium-high heat. Add chopped watercress. Cook about 4 minutes. Drain and reserve.
- Brush bread with reserved oil from tomatoes. Toast lightly.
- Arrange tomato pieces on toast slices. Top with cooled watercress and grated cheese.
- Broil bread under preheated broiler 1 minute, or until cheese is melted. Serve immediately.

CROSTINI
AND BRUSCHETTA

